



Catering Menu

**Great for office meetings, birthdays, reunions,
retirement parties, holiday get togethers**

Catering available 7 days a week

General Information

- 1. Requires 48 hour notice**
- 2. Orders can be fully cooked or take and bake**
- 3. 20 % gratuity and 5.5% sales tax added to order**
- 4. There will be a 3.5% convenience fee added to credit card payments.**

Call 608-256-3186 to place an order

Italian Specialties Family Style

Appetizers by the tray

Italian Stuffed Mushrooms- Fresh mushrooms stuffed with Italian meats and cheeses. (D,W) \$ 50/2 doz

Toasted Cheese Ravioli – Cheese stuffed ravioli, lightly breaded and baked until golden brown, served with our homemade tomato sauce. (D,E,W) \$ 50/2 doz

Mini Meatballs– Served with your choice of homemade tomato, BBQ or Marsala sauce. (D,E,W) \$ 50/2 doz

Spicy Cheese Bread – Garlic bread topped with a mixture of Mozzarella and cheddar cheeses and spices. (D,Y,W) \$ 20

Mozzarella Bread– Garlic bread topped with mozzarella cheese. (V,D,Y,W) \$ 20

Garibaldi™ Sliders– A Pisan's original. Layers of ham, salami, spicy cheese, tomatoes and choice of sweet or hot peppers. \$ 40/ 1 doz

Salads by the pan

Serves 4-6

Porta Salad – Romaine lettuce topped with our special blend of ham, salami, Mozzarella and Cheddar cheeses, green pepper and garbanzo beans. Choice of two dressings. \$ 35

Dressing Choices: Bleu cheese, French Bleu, French, Buttermilk, Feta fat free Tomato-Basil or Italian

Mediterranean Salad – Spring mix topped with cherry tomatoes, black olives, red onions and croutons. Served with Feta Dressing. \$ 35

Italian Specialties by the pan

Pans can serve 4-6 guests

All entrees include bread and butter

Gluten free pasta (g/f) available for an additional charge of \$ 10

All red sauces are gluten free. White sauces contain gluten.

Choose from the following

Dinners serve 4-6 \$ 75

Lasagna - Layers of fresh noodles, Italian seasoned beef, fresh mushrooms, tomatoes and four Italian cheeses topped with tomato sauce.

Three meat Cannelloni– Tubes of fresh pasta stuffed with chicken, Italian seasoned beef and sausage, topped with mozzarella and tomato sauce.

Mantova's Bolognese - A thick marinara sauce of Italian sausage, beef, bacon, mushrooms, green pepper, tomatoes and onions served over a bed of penne.

Genoa's Chicken Pesto – Slices of natural chicken breast, spinach, cherry tomatoes, served over penne topped with a creamy pesto Alfredo sauce and four Italian cheeses.

Chicken Marsala– Slices of chicken served over fettuccine, topped with a creamy sauce of mushrooms, garlic, onions and Marsala wine. Oven baked.

Chicken Parmesan – Chicken breast, lightly breaded and sautéed, topped with slices of ham, onions, green peppers, mozzarella and parmesan cheeses. Served over penne and tomato sauce.

Baked Fettuccine Alfredo - Your choice of chicken or portabella mushrooms, served over fettuccine and topped with Alfredo sauce, toasted almonds, and four Italian cheeses.

Manicotti –Tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with mozzarella and tomato sauce.

Pancetta and Panna– Fettuccine topped with bacon, portabella mushrooms and peas in an Alfredo sauce, topped with four Italian cheeses and oven baked

Choose from the following

Dinners serve 4-6 \$ 85

Bisteca Milano* Sauteed USDA choice tenderloin and sliced portabella mushrooms served over fettuccine and topped with four Italian cheeses and gorgonzola sauce.

Surf and Turf Ravioli Parmesan– Short Rib ravioli and lobster ravioli topped with tomato sauce, mozzarella and parmesan cheese. Oven baked.

Shrimp and Scallop Scampi- Sauteed shrimp and scallops served over fettuccine, topped with a white wine-clan sauce, four Italian cheeses and bread crumbs. Oven baked.

Lobster Ravioli– Fresh pasta stuffed with lobster, ricotta and parmesan cheeses, topped with tomato sauce and four Italian cheese.